



**Catholic Diocese of Auckland**



**Welcome to Kids Korner!**

**A Journey through the Bible!**

STORIES, PRAYER AND SONGS WITH JESUS

RECIPES AND ACTIVITIES

**CELEBRATING THE THIRTEENTH SUNDAY in OT**  
**Exploring our Faith with Children**  
**Synesthesia Awareness Day, July 2**  
**National Bereaved Parents Day 2026 July 3rd**  
**Celebrating our June & July Saints**

**Jesus said to his apostles:**

**“Anyone who makes you feel welcome  
In their homes, is welcoming me, for I am  
with you always.**

**Anyone who treats you kindly and shares  
their food and drink with you, is sharing  
their goodness with me and my  
Father who sent me.**

**However, small or great their act of kindness  
they will be rewarded for their goodness.”**



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## [Synesthesia Awareness Day, July 2](#)



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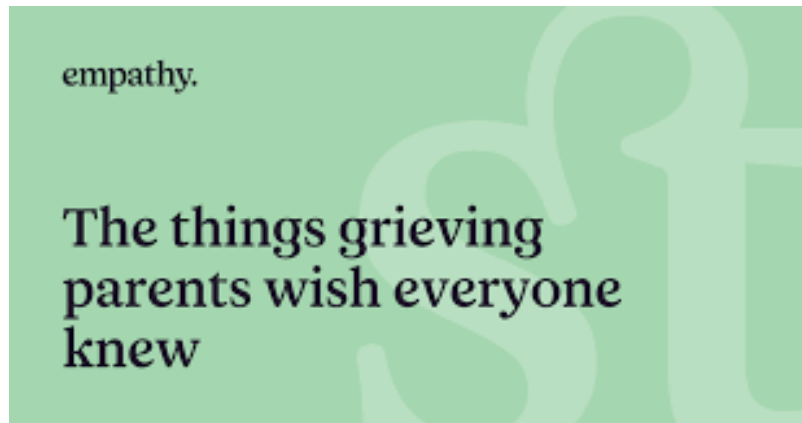


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**National Bereaved Parents Day 2026 July 3<sup>rd</sup>**



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# Kūmara and corn fritters

## Ingredients

- 2 (about 400g each) orange kūmara, peeled
- 410g can whole kernel corn, drained
- 2 spring onions, thinly sliced
- 2 eggs, lightly beaten
- $\frac{3}{4}$  cup (110g) self-raising flour
- 1 tsp ground cumin
- 1 tsp garlic powder
- 2-3 tbsp olive oil
- Sour cream, to serve
- Sweet chilli sauce, to serve



## Method

- Grate the kūmara into a large bowl. Add the corn, three-quarters of the spring onion, egg, flour, cumin and garlic powder. Season with salt and pepper and stir to combine. Set aside for 5 mins to rest.
- Heat the oil in a large frying pan over medium heat. Spoon  $\frac{1}{4}$ -cup portions of the kūmara mixture into the pan and spread out a little. Cook for 2 mins each side or until puffed and golden. Transfer to a plate and cover with foil to keep warm. Repeat with remaining mixture.
- Garnish the fritters with the remaining spring onion and serve warm with sour cream and sweet chilli sauce.

## Know your kūmara

- Red has a mellow flavour, holds its shape well when cooked, and is great for roasting and making fries.
- Gold has a slightly sweeter flavour, smoother skin, and is good for mashing, curries and wedges.
- Orange has the sweetest flavour and more moisture, so cooks quicker. It's ideal for soups, baking and mash.

# Kūmera Cake

## Ingredients

Eggs - 3  
Neutral oil - 1 cup  
Brown sugar - 1 cup  
Vanilla essence - 1 tsp  
Crushed pineapple - 1 cup  
Zest of ½ orange  
Orange kūmara, grated - 3 cups  
Plain flour - 3 cups  
Baking powder - 1 tsp  
Baking soda - 1 tsp  
Cinnamon - 1 tsp  
Ginger, crushed - 1 tsp

## Icing:

Butter, softened - 20 g  
Cream cheese - 200 g  
Vanilla essence - 1 tsp  
Orange zest, plus extra to decorate - 1 Tbsp  
Icing sugar - 1 ½ cup  
Slivered almonds, to decorate - 3 Tbsp



## Method

1. Preheat an oven to 170°C (fan-forced 150°C). Line a 23cm cake tin with baking paper.
2. In a large bowl combine the eggs, oil, sugar, vanilla, pineapple and orange zest mixing well.
3. In another bowl combine the kūmara, flour, baking powder, baking soda, cinnamon and ginger, mixing well.
4. Add the wet ingredients into the dry and combine. Pour the batter into the tin, smooth the top. Place into the oven for 45 minutes.
5. Remove from the oven and allow to cool completely.
6. To make the icing, beat the butter, cream cheese and vanilla until smooth.
7. Add the zest and icing sugar, combining well. Spread over the cake and decorate with extra zest.

## Show Others You Care

The whole town gathered at the door to watch. So Jesus healed many people who were sick with various diseases.  
Mark 1:33-34a (NIV)

Based on Mark 1:29-39



V S H Z X U C N P N O D N J S  
I I Z J C R R T Q E M K K J I  
L M V J E H D B E D O C G F C  
L O I O X P N E Q B S P I C V  
A N P P S I C K R L Y D L Z Y  
G L R J Z W E W K R N X J E N  
E V E N I N G H O A A A G O G  
S C A V D Z X O H R G N H Y U  
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H T H R Q T O W N C G R L S A  
U E R J K Q T I E O U E P U M  
T J A H E R Y U P T E W E N E  
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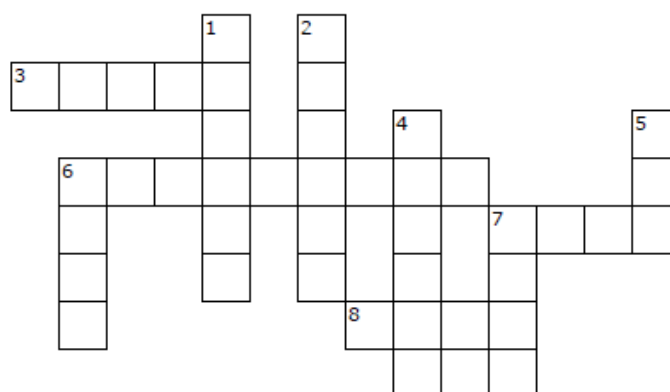
FEVER	SIMON	HAND	DOOR	ANDREW
SUNSET	VILLAGES	PREACH	BED	DEMONS
JOHN	SYNAGOGUE	PEOPLE	JESUS	HELPED
HEALED	TOWN	EVENING	JAMES	SICK

## Show Others You Care

The whole town gathered at the door to watch. So Jesus healed many people who were sick with various diseases.  
Mark 1:33-34a (NIV)



The puzzle is based on Mark 1:29-39



### ACROSS

3. A condition when the body temperature is higher than normal
6. A place of meeting for worship in the Jewish faith
7. The body part used for holding things
8. To cure from sickness or disease

### DOWN

1. To deliver a sermon
2. Evil spirits
4. The time of day when the sun disappears below the horizon
5. A piece of furniture for sleeping
6. To be ill or have a disease
7. To give assistance; to aid

FEVER	HEAL	HAND	BED	SYNAGOGUE
SICK	HELP	PREACH	DEMONS	SUNSET

